

GUASTELLO'S VILLAGE MARKET

Citrus Marinated Chicken Thighs

Serves 4

Ingredients

1 bunch scallions, thinly sliced
1/2 bunch cilantro, leaves and tender stems only
2 garlic cloves, chopped
1 tsp finely grated lime zest
1 tsp finely grated orange zest
1/4 cup fresh lime juice
1/4 cup fresh orange juice
1/4 cup reduced-sodium soy sauce
2 tablespoons vegetable oil
1 tbsp kosher salt
2 pounds skin-on, bone-in chicken thighs

DIRECTIONS:

Set aside 1/4 cup sliced scallions. Pulse cilantro, garlic, citrus zests, citrus juices, soy sauce, oil, salt, and remaining scallions in a food processor or blender until a coarse purée forms. Set aside 1/4 cup marinade; place remaining marinade in a large resealable plastic bag. Add chicken, seal bag, and turn to coat. Chill at least 20 minutes.

Preheat broiler. Remove chicken from marinade and place, skin side down, on a foil-lined broilerproof baking sheet; discard marinade. Broil chicken until lightly browned, about 5 minutes. Turn; continue to broil until cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165°, 12–15 minutes longer. Serve chicken with reserved marinade and scallions.

Do Ahead: Chicken can be marinated 2 hours ahead. Keep chilled.

Credit: Bon Appetit